



# CAMEMBERT CREAM

## QimiQ BENEFITS

- Deep freeze stable
- Creamy indulgent taste with less fat
- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation



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easy

## INGREDIENTS FOR 1000 G

**258 g** QimiQ Classic

**207 g** QimiQ Cream Base

**517 g** Camembert 70 % fat , diced

**18 g** Starch Novation 4600

## METHOD

1. Freeze the diced Camembert.
2. Place in a bowl cutter, add the QimiQ Classic and QimiQ Sauce Base and blend to a creamy consistency.
3. Work in the starch and chill well.